

EXPRESS MAIL
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PROCESS TO CURE AND SEASON UNCOOKED SLICED BEEF, PORK AND POULTRY

ABSTRACT

A new and improved process to cure and season uncooked sliced beef, pork and poultry products. The process involves the selection of the desired principal ingredient, being either beef, pork or poultry. The desired principal ingredient is then frozen, tempered to desired temperature below freezing and sliced thin. The sliced principal ingredient is then blended with salt, spice blend, curing agent, sodium erythorbate and water in a blending machine. The blended product is then packaged and stored in a refrigerated cooler allowing the curing agent and spices to cure and season the blended product, forming the final product. The final product is then kept refrigerated for immediate use, or frozen for shipment and future use. The final product must be cooked by the consumer prior to eating.